



Bake & Grill

Instruction Booklet

This book covers the use and care of the following Sunbeam Compact Ovens:

BT4400 14L Stainless Bake & Grill

BT5300 17L Bake & Grill

Please read these instructions carefully
and retain for future reference.



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Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة أعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich daß die obenstehenden Sicherheitsmaßnahmen Verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

Sunbeam's Safety Precautions

SAFETY PRECAUTIONS FOR YOUR SUNBEAM BAKE & GRILL OVENS.

- Always operate on a flat surface.
- Avoid contact with oven surfaces, including oven door, during and after use, as they will be hot.
- Use well away from walls and curtains.
- Do not place items on top of the oven whilst in use.
- Do not block or cover the air vents on the top, back or side of the oven.
- Do not use in confined spaces.
- Do not immerse the unit in water.

Sunbeam are very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:

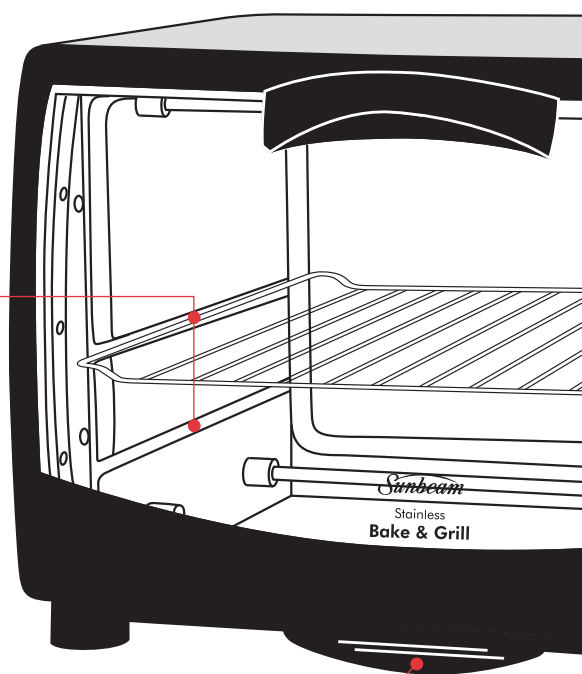
- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible adult to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.

If you have any concerns regarding the performance and use of your appliance, please visit www.sunbeam.com.au or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

Features of your Sunbeam Stainless Bake & Grill – BT4400

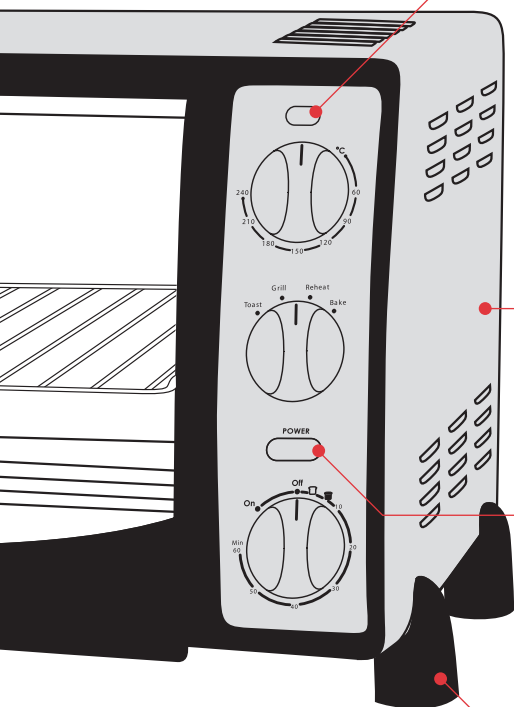
Rack support guides

With two rack support guides: middle and lower, each cooking function is maximised.



Removable crumb tray

This conveniently positioned crumb tray slides out for emptying without the need to open the door and has a cool touch handle for added safety.



Thermostat light

Light on indicates that the oven is heating. When the set temperature is reached, the light will switch off. During the cooking process this light will turn on and off occasionally to ensure that the desired temperature is maintained constantly throughout the oven.

1600 watt element

Powerful 1600 watt oven for a fast heat-up.

Power on light

Indicates when the oven is turned on. Will light up when the timer or 'ON' setting has been selected.

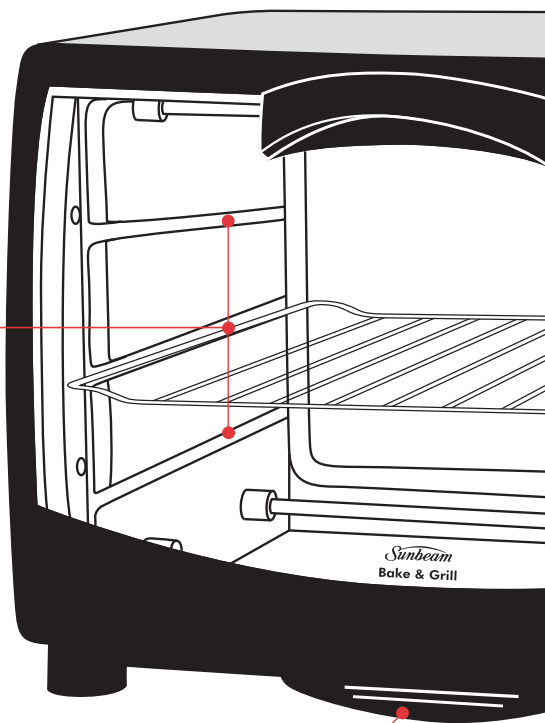
Non-slip rubber feet

Keeps the oven secure on the bench top during use and prevents scratching of bench top surfaces.

Features of your Sunbeam Bake & Grill – BT5300

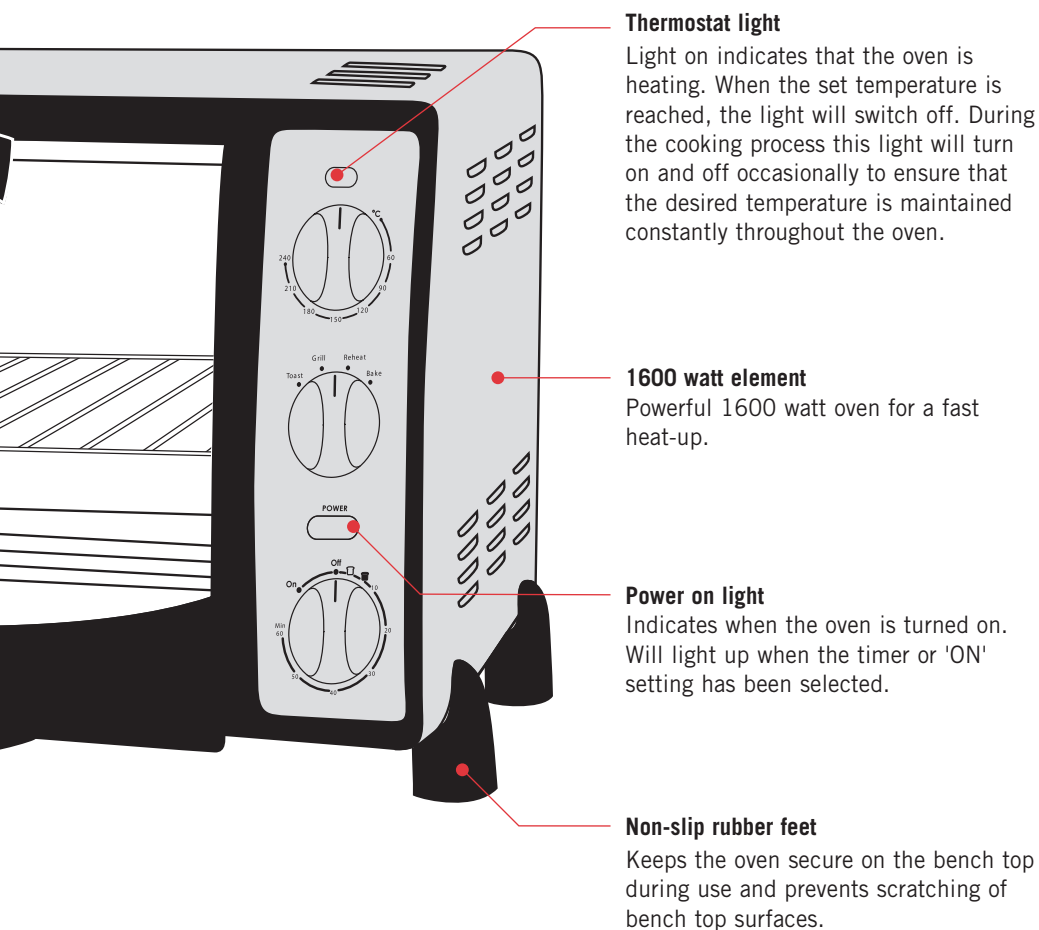
Rack support guides

With three rack support guides: upper, middle and lower, each cooking function is maximised.



Removable crumb tray

This conveniently positioned crumb tray slides out for emptying without the need to open the door and has a cool touch handle for added safety.



Thermostat light

Light on indicates that the oven is heating. When the set temperature is reached, the light will switch off. During the cooking process this light will turn on and off occasionally to ensure that the desired temperature is maintained constantly throughout the oven.

1600 watt element

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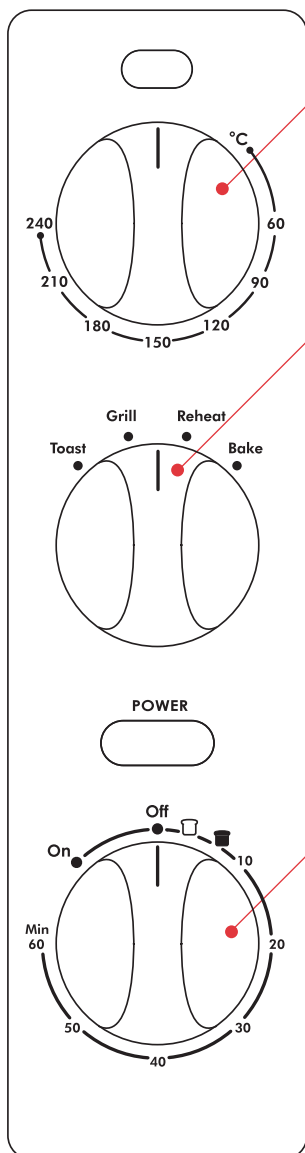
Power on light

Indicates when the oven is turned on. Will light up when the timer or 'ON' setting has been selected.

Non-slip rubber feet

Keeps the oven secure on the bench top during use and prevents scratching of bench top surfaces.

Features of your Sunbeam Bake & Grill continued



Temperature Control

Variable temperature control allows you to select the perfect temperature for each cooking task. Temperature range is from 60°C to 240°C.

Oven Settings

Select from Toast, Grill, Reheat or Bake.



Toast: Variable browning control allows you to toast a variety of breads to a desired colour. The white toast icon on the timer control represents the lightest toasting shade and the black toast icon represents the darkest toast shade.



Grill: Using the grill function is fast and efficient making it ideal for grilling open sandwiches, sausages and vegetables.



Reheat: Heats food from beneath and is ideal for perfectly reheating leftovers.



Bake: Suitable for roasting baked dinners of pork, lamb and veal as well as baking homemade biscuits, cakes and muffins.

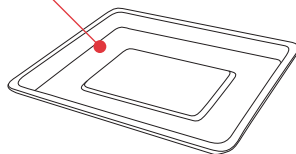
60 minute timer and on/off control

The timer can be set up to 60 minutes and will automatically turn the oven off and sound a bell at the end of the cooking time. Alternatively, the dial can be set to the ON position for continuous operation, until it is turned off manually.

Features of your Sunbeam Bake & Grill continued

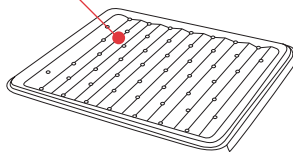
Enamel baking pan

Enamel baking pan can be used on its own or with the drip tray insert.



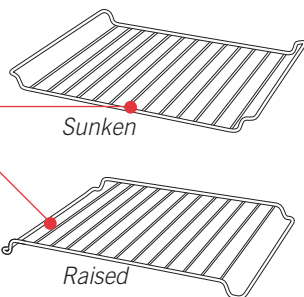
Enamel drip tray insert

The drip tray insert sits inside the baking pan and allows fats to drain away for fat-free cooking. The drip tray also helps to prevent splattering.



Chrome plated wire racks

The removable wire rack is reversible and may be used in the raised or sunken position, giving you greater versatility when cooking.



Using your Bake & Grill

Position the oven on a dry, level surface, ensuring that the ventilation slots on the side and top of the appliance are not obstructed. Plug the power cord into a 230-240 volt power outlet and turn the power on.

Note: When turned on for the first time, your Bake & Grill may give off vapours for up to 10 minutes. This is due to the initial heating of the materials used. It is safe, not detrimental to the performance of the oven and will not reoccur.

Important: Do not force open the oven door beyond its limit or let the door drop open as this will distort the doors ability to maintain a proper seal.

To bake or roast

The top two and bottom two elements will heat when the 'Bake' setting has been selected.

1. Place the wire rack, in either the raised or sunken position, into the desired rack support guide.
2. Place the food to be baked on the wire rack, using the appropriate pan, tray etc.
3. Turn the oven setting to 'Bake'.
4. Select the desired temperature on the temperature control.

Note: For best results, allow the oven to preheat for 5 -10 minutes or as per recipe instructions.

Important: If baking cakes, biscuits etc, using recipes other than those provided with this instruction booklet, it is recommended that oven temperatures for the 'Bake' setting be reduced by approximately 20-30°C. The recipes in the back of this book have already been adjusted.

5. To turn the oven on, turn the timer control to the desired time. Alternatively, for continuous operation, turn the timer control to the ON position.

6. When finished baking, the oven will switch off automatically and a bell will sound if the timer was selected. Alternatively, turn the timer control to OFF position if the continuous mode was selected.

To grill

The top two elements will heat when the 'Grill' setting has been selected.

1. Place the wire rack, in either the raised or sunken position, into the highest rack support guide.
2. Place the drip tray inside the baking pan and position the food on the drip tray. Place the baking pan on the wire rack.
3. Turn the oven setting to 'Grill'.
4. Set the temperature control to maximum 240°C.

Note: For best results, allow the oven to preheat for 5 -10 minutes or as per recipe instructions.

5. To turn the grill on, turn the timer control to the desired time. Alternatively, for continuous operation, turn the timer control to the ON position.
6. When finished grilling, the oven will switch off automatically and a bell will sound if the timer was selected. Alternatively, turn the timer control to OFF position if the continuous mode was selected.

To toast

The top two and bottom two elements will heat when the 'Toast' setting has been selected.

1. Place the wire rack into the middle rack support guide, in the sunken position, for the BT5300 and into the top rack support guide in the raised position for the BT4400.
2. Arrange bread on the wire rack.
3. Turn the oven setting to 'Toast'.

Using your Bake & Grill continued

4. Set the temperature control to the maximum 240°C.
5. Select the appropriate setting for your desired toast colour on the timer control, noting that the white toast icon represents the lightest toast shade and the black toast icon represents the darkest shade.
6. A bell will sound when the selected toast cycle has ended.

Note: Toasting times will vary depending on the type of bread used. Sweet and fruit breads generally take less time than white or wholemeal breads.

To reheat

The bottom two elements will heat when the 'Reheat' setting has been selected.

1. Place the wire rack in either the raised or sunken position, into the desired rack support guide, depending on the type of food/dish that is being reheated.

2. Place the food in an oven-proof dish.
 3. Turn the oven setting to 'Reheat'.
 4. Select the desired temperature on the temperature control. See page 10 for a guide.
 5. To turn the oven on, turn the timer control to the desired time. Alternatively, for continuous operation, turn the timer control to the 'ON' position.
 6. Stir food occasionally to ensure even reheating of food.
- Note:** Use oven mitts to remove dish as it will be very hot.
7. When finished reheating, the oven will switch off automatically and a bell will sound if the timer was selected. Alternatively turn the timer to the 'OFF' position if the continuous mode was selected.

Cooking guide

TEMPERATURE SETTING °C	OVEN TEMPERATURE DESCRIPTION	FUNCTION/FOOD
Low / 60	Moderately Warm	Warming plates/dishes
90	Moderately Warm	Slow reheating
120	Warm	Shortbread
150	Warm	Cakes, reheating
180	Moderate	Roasts, biscuits, quiche
210	Moderately Hot	Pizza, frittata
240	Hot	Scones

Roasting guide

For best results cook all beef, lamb, veal or pork at 200°C for 15 minutes, then reduce to 180°C and use the remaining cooking times from the chart below:

MEAT	Approximate time per 500g cooked at 180°C (after initial 15mins @ 200°C)
Beef – Rare	15 minutes
Beef – Medium	20 minutes
Beef – Well done	25 minutes
Lamb – Medium	20 minutes
Lamb – Well done	25 minutes
Veal – Well done	30 minutes
Pork – Well done	35 minutes
POULTRY	Approximate time per 500g cooked at 180°C
Chicken	25-30 minutes

Note: Chicken is cooked when the juices run clear after piercing with a skewer or knife.

Grilling guide

Preheat compact oven to maximum heat for 5 minutes. Oven rack should be positioned in the highest rack support guide with the rack either sitting raised or sunken position depending on the height of your meat.

Place meat on baking pan with drip tray.

Food Type	Approximate Cooking Times
Thin Sausages – up to 10 sausages	11 minutes, turning occasionally
Thick sausages – up to 8 sausages	18 minutes, turning occasionally
Lamb Chops – up to 8 small chops	5-7 minutes, turning once
Steaks – 2-4 steaks, depending on size	5-10 minutes, turning once.

Note: Cooking time will vary depending on thickness of food and individual preferences.

Roasting tips for vegetables

Grilled Capsicum

- Preheat compact oven to maximum heat using the Grill setting. Place rack in the top shelf in the sunken position.
- Cut capsicum in half and remove seeds and membrane. Spray with vegetable oil spray.
- Bake for 30 minutes or until skin blackens and blisters.
- Remove from compact oven, and cover with foil until cool enough to handle
- Peel off skin and cut into strips.

Caramelised Onion

- Preheat compact oven to 200°C using the Bake setting. Place rack in the middle shelf in the sunken position for the BT5300 and in the top shelf in the sunken position for the BT4400.
- Line baking pan with aluminium foil; spray with vegetable oil spray.
- Peel and thinly slice one large onion (red is preferable).
- Mix through 1 tablespoon of olive oil and spread over baking tray.
- Bake 30 - 40 minutes, turning tray half way or until onion is soft and browned.

Roasted Sweet Potato or Potatoes

- Preheat compact oven to 180°C using the Bake setting. Place rack in the middle shelf in the sunken position for the BT5300 and in the top shelf in the sunken position for the BT4400.
- Grease baking tray with vegetable oil spray.
- Peel and chop sweet potato or potato into 1-2 cm pieces, place on baking tray and spray generously with vegetable cooking spray. Season with sea salt and freshly ground black pepper.
- Bake for 30 minutes or until potato is cooked.

Note: If a cooking spray is not available, lightly apply oil using a brush.

Care and cleaning

- Always turn the power off and remove the plug from power outlet after use and before cleaning. Allow the compact oven to cool before cleaning.
- It is recommended that you clean the compact oven after each use to prevent a build up of grease and to avoid unpleasant odours.

Note: Do not clean any part of the compact oven in the dishwasher.

- The wire rack, baking pan, drip tray, and crumb tray, may be washed in warm soapy water and rinsed.

Note: Never immerse the compact oven in water.

- The interior walls and ceiling of the compact oven can be wiped with a mild detergent and a damp cloth.
- To clean the exterior of the compact oven, wipe the walls with a cloth dampened with mild detergent. Polish with a soft dry cloth.
- To clean the glass door, wipe with a damp sponge and dry.

Recipes

Stuffed Mushrooms

Makes 12

- 12 medium field mushrooms
- 3 rashers bacon, chopped
- 250g cream cheese, softened
- 1 clove garlic, crushed
- ½ bunch chopped chives
- ⅓ cup grated fresh parmesan

1. Preheat compact oven to 210°C using the bake setting. Place wire rack on the middle shelf in the sunken position for the BT5300 and on the lower shelf in the sunken position for the BT4400.
2. Remove stalks from mushrooms.
3. Cook the bacon in a small frying pan until crisp; drain on absorbent paper.
4. Combine bacon, cream cheese, garlic, chives; mix well. Divide mixture evenly among mushrooms caps; sprinkle with cheese. Place mushrooms onto baking pan.
5. Bake in oven for about 8-10 minutes or until the mushrooms have softened and the cheese has browned. Serve immediately.

Soya Sauce Chicken Wings

Makes 20

- 10 chicken wings
- ¼ cup honey
- ⅓ cup low salt soy sauce
- 2 teaspoons Chinese cooking wine
- 2 cloves garlic, crushed
- 3 teaspoons grated fresh ginger

1. Preheat compact oven to 240°C using the bake setting. Place wire rack on the middle shelf in the sunken position for the BT5300 and on the lower shelf in the sunken position for the BT4400.
2. Cut wings at joints and discard tips.
3. Combine remaining ingredients in a jug.
4. Place wings in a single layer on baking tray.

Pour sauce over wings and turn to coat.

5. Bake wings, turning occasionally. Cook for about 1 hour or until browned and cooked through.

Tip: Chinese cooking wine is available from Asian grocery stores. If you cannot find it simply replace with sherry or omit completely.

Sweet Potato and Rocket Frittata

Serves 8

- 1 small sweet potato
- 80g baby rocket leaves
- 200g fetta cheese, crumbled
- 250ml thickened cream
- 10 eggs
- Sea salt and freshly ground black pepper, to taste
- ½ cup grated tasty cheese

1. Preheat compact oven to 210°C using the bake setting. Place wire rack on the middle shelf in the sunken position for the BT5300 and on the lower shelf in the sunken position for the BT4400.
2. Grease and line base of a 19cm square shallow cake tin.
3. Peel the sweet potato and slice thinly.
4. Place a layer of sweet potato then rocket then fetta into the cake tin and then repeat layers again. Reserve a few sweet potato slices if possible for the top.
5. Combine the eggs, cream, salt and pepper in a bowl; whisk together. Pour egg mixture into the cake tin and top with the grated cheese.
6. Place frittata into oven, reduce heat to 180°C and cook for about 30-35 minutes or until cooked through. If the frittata starts to brown too much before the inside is completely cooked lay a piece of foil over the top, this will stop excessive browning.

Recipes continued

Bacon and Cheese Quiche

Serves 6-8

- 1 large sheet frozen short crust pastry, thawed
- 4 bacon rashers, rind removed, roughly chopped
- 1 small onion, chopped finely
- 1 ½ cups grated tasty cheese
- 4 eggs
- 1 cup milk
- ½ cup cream
- ½ cup self raising flour
- pepper to taste

1. Preheat compact oven to 180°C using the bake setting. Place wire rack in the middle shelf position in the sunken position for the BT5300 and on the lower shelf in the sunken position for the BT4400.
2. Lightly spray a quiche dish with vegetable oil spray and line with shortcrust pastry, trimming edges.
3. Cook bacon and onion in a frying pan until tender, remove from pan and drain on absorbent paper; cool.
4. In a large bowl combine the bacon, onion and cheese.
5. Blend or process remaining ingredients until smooth.
6. Place the bacon mixture into the prepared quiche dish and pour the egg mixture over the top.
7. Bake in oven for about 50 minutes or until cooked, turning dish after 25 minutes. Stand for 10 minutes before cutting. Can be served hot or cold.

Note: If quiche starts to brown too much before the centre is cooked reduce heat to 150°C.

Pizza Dough

Makes 2

- 2 teaspoons (7g) dry yeast
- 1 teaspoon sugar
- ¾ cup warm water
- 2 cups plain flour
- ½ teaspoon salt

1. Combine the yeast, sugar and water in a bowl; stir to combine. Cover mixture and place in a warm area until the mixture starts to bubble.
2. Combine the yeast mixture, flour and salt in a large bowl and mix until combined. Turn dough onto a floured surface and knead for about 10 minutes or until the dough is firm and elastic. Place dough in a bowl and allow to rest in a warm place until the dough has doubled in size.
3. Using your fist, punch the dough down, fold sides to centre and turn dough over. Place dough onto a floured surface and lightly knead. Cut dough in half. Roll dough out to fit a pizza tray. Dress pizza dough as required.

Recipes continued

Supreme Pizza

Makes 2 pizzas

1 quantity pizza dough or 2 x 25cm ready made pizza bases

½-⅔ cup pizza sauce or tomato paste

1 small onion, chopped finely

1 small green capsicum, chopped finely

1 stick cabanossi, sliced

4 button mushrooms, sliced

100g diced ham

¼ cup sliced olives, optional

2 cups pizza cheese (blend of tasty and mozzarella)

1. Preheat compact oven to 210°C using the bake setting. Place wire rack in the middle shelf in the sunken position for the BT5300 and on the lower shelf in the raised position for the BT4400.

2. Spread pizza sauce over bases. Arrange remaining ingredients except cheese over the sauce. Top with cheese. Bake pizza, one at a time, for about 15-20 minutes or golden.

Tip: If you are using ready made bases you can place them either onto a tray or place directly onto the oven rack.

Gourmet Pizza

Makes 2

1 quantity pizza dough or 2 x 25cm ready made pizza bases

½-⅔ cup ready made pesto sauce

1 roasted red capsicum, sliced (see page 13)

1 caramelised onion (see page 13)

8 sliced pancetta, torn

200g goat's cheese, crumbled

80g baby rocket

1. Preheat compact oven to 210°C using the bake setting. Place wire rack in the middle shelf in the sunken position.

2. Spread pesto sauce over bases. Arrange remaining ingredients, except cheese and rocket, over the sauce. Top with cheese. Bake pizza, one at a time, for about 15-20 minutes or golden.

3. Serve with rocket on top and drizzle with a little extra virgin olive oil.

Tip: If you are using ready made bases you can place them either onto a tray or place directly onto the oven rack.

Lamb Rack with Garlic and Parmesan Crust

Serves 4

2 x 400g lamb rack roast, French trimmed

4 slices day old bread, crust removed and roughly chopped

2 cloves garlic, chopped

2 tablespoons grated fresh parmesan

1 tablespoon chopped fresh rosemary

2 tablespoons seeded mustard

Olive oil spray

1. Preheat compact oven on 180°C for 10 minutes using the bake setting. Place wire rack on the bottom shelf in the raised position for the BT5300 and on the lower shelf in the sunken position for the BT4400.

2. Place lamb racks on the baking tray with drip insert, having the bones interlocked in the middle.

3. Combine bread, garlic, parmesan and rosemary in a food processor. Process until mixture resembles fine breadcrumbs.

4. Spread mustard evenly over the outside of the cutlet base.

5. Press the bread mixture over the mustard and spray well with olive oil spray.

6. Place lamb racks in oven and bake 40 - 45 minutes or until cooked as desired. Remove from oven and cover with foil. Allow to rest 10-15 minutes.

7. Cut lamb into individual cutlets and serve with hot roasted potatoes.

Recipes continued

Roast Pork with Nutty Rice

Serves 4-6

1.5kg loin of pork
olive oil
sea salt
freshly ground black pepper
kitchen string

Filling

20g butter, melted
1 small mushroom, chopped
1 eschallot, finely chopped
pinch nutmeg

½ cup cooked brown rice

1 tablespoon pine nuts

1 egg yolk

1 tablespoon chopped fresh parsley

1. Preheat oven to 210°C using the bake setting. Place wire rack on the bottom shelf in the raised position for the BT5300 and on the lower shelf in the sunken position for the BT4400.

2. Combine all filling ingredients in a bowl and mix well.

3. Slice pork through the centre of the meat and butterfly the meat in half without cutting all the way through. Score the rind. Fold meat back and fill centre with the stuffing, roll pork then tie tightly with the string.

4. Brush meat lightly with oil and season with salt and pepper.

5. Place pork onto baking pan with drip tray insert. Reduce heat to 180°C and cook for approximately 1½ hours or until cooked. Rest meat from 10 minutes before carving.

Marinated Lamb Roast

Serves 4

1 tablespoon olive oil
1 tablespoon chopped fresh rosemary
2 cloves garlic, crushed

1 teaspoon grated lemon rind

2 tablespoons lemon juice

2 teaspoons Dijon mustard

¼ cup mango chutney

1kg boned and rolled shoulder of lamb

1. Preheat oven to 210°C using the bake setting. Place wire rack on the bottom shelf in the raised position for the BT5300 and on the lower shelf in the sunken position for the BT4400.

2. Combine oil, rosemary, garlic, rind, juice, mustard and chutney in a large zip lock bag or large dish.

3. Place lamb in marinade; cover and refrigerate for 4 hours or overnight.

4. Drain marinade from lamb; reserve marinade. Place lamb on the baking pan with drip tray insert and place in compact oven. Reduce heat to 180°C and cook for about 1 hour, brushing occasionally with reserved marinade, or until cooked as desired.

5. Stand lamb, covered, for 10 minutes before carving. Serve lamb with steamed vegetables.

Recipes continued

Roast Chicken with Stuffing

Serves 4

1.6kg whole fresh chicken
sea salt
freshly ground black pepper

Stuffing

1 onion, chopped finely
2 teaspoons olive oil
3 cups fresh bread crumbs
40g softened butter
1 teaspoon grated lemon rind
2 tablespoons chopped fresh sage

1. Preheat oven to 210°C. Place wire rack on the bottom shelf in the raised position for the BT5300 and on the lower shelf in the sunken position for the BT4400.
2. Wash and clean chicken thoroughly. Pat dry with paper towelling.
3. To make stuffing, cook onion in oil until softened. Add to remaining stuffing ingredients and mix well.
4. Place the stuffing inside the cavity of the chicken. Tuck the wings back and tie the base of the chicken with cooking string so that the legs are crossed and securely positioned.
5. Brush the chicken with oil and season with salt and pepper.
6. Place the chicken onto the baking tray with the drip insert. Reduce heat to 180°C and cook for approximately 1 hour and 30 minutes or until cooked.

Note: To check the chicken to see if it has cooked thoroughly, insert a skewer into the thigh. The chicken is cooked when the juices run clear.

Roast Vegetables

Serves 2

200g butternut pumpkin
2 small onions
1 large carrot
4 small new potatoes
sea salt
freshly ground black pepper
40g butter, melted

3. Preheat oven to 210°C, using the bake setting. Place wire rack in the middle shelf in the sunken position for the BT5300 and on the lower shelf in the sunken position for the BT4400.
4. Cut pumpkin into wedges leaving the skin on. Cut onions into quarters. Cut carrot into 4 pieces lengthways.
5. Place vegetables into the baking pan, season with salt and pepper and drizzle with butter.
6. Reduce temperature to 180°C and bake for approximately 40 minutes or until baked and crisp.

Recipes continued

DESSERTS

Glazed Orange Poppy Seed Cake

Serves 8

125g butter, softened

$\frac{3}{4}$ cup caster sugar

1 tablespoon finely grated orange rind

2 eggs

1 cup self raising flour

$\frac{1}{3}$ cup milk

1 teaspoon vanilla extract

$\frac{1}{4}$ cup poppy seeds

Glaze

2 teaspoons orange zest

$\frac{1}{2}$ cup orange juice

$\frac{1}{2}$ cup caster sugar

1. Preheat oven to 150°C using the bake setting. Place wire rack on the middle shelf in the sunken position for the BT5300 and on the lower shelf in the sunken position for the BT4400.

2. Grease and line base of a 20cm cake tin.

3. Using an electric mixer, cream butter, sugar and rind until light and fluffy.

4. Add eggs one at a time, beating well between each addition.

5. Add flour and milk in two batches and mix until just combined. Fold through poppy seeds.

6. Place mixture into prepared tin and cook in oven for about 50 minutes or until cooked when tested with a skewer. If cake starts to brown too much before the inside is completely cooked, lay a piece of foil over the top of the cake, this will stop excessive browning.

7. Meanwhile combine the zest, orange juice and sugar in a small saucepan. Stir over a low heat until the sugar has dissolved; bring to the boil, simmer for 2 minutes.

8. Turn cake out onto a cooling tray with a baking tray underneath. Using a wooden skewer, poke several holes into the cake then pour the hot syrup over the hot cake.

Lemon Scones

Makes about 15

3 cups self raising flour

1 tablespoon finely grated lemon rind

1 teaspoon icing sugar mixture

60g butter

420ml buttermilk

1. Preheat oven to 240°C using the bake setting. Place wire rack on the middle shelf in the sunken position for the BT5300 and on the lower shelf in the sunken position for the BT4400. Grease a 19cm square tin.

2. Combine the flour, lemon rind, icing sugar mixture and butter in a food processor until the mixture resembles fine breadcrumbs. Transfer to a large bowl.

3. Add the buttermilk and mix until just combined.

4. Turn dough onto a floured surface and lightly knead until smooth.

5. Press dough out to about a 3cm thickness. Using a 5cm pastry cutter cut into rounds. Place rounds into tin and bake in oven for about 15 minutes or cooked.

6. Serve with lemon curd and whipped cream.

Tip: If the tops start to brown before the middle is properly cooked lay a piece of foil over the tops of the scones, this will prevent excess browning.

Recipes continued

Chocolate Chip Cookies

Makes about 30

125g butter, softened

½ cup firmly packed soft brown sugar

½ cup caster sugar

1 teaspoon vanilla extract

1 egg

1 ¾ cup self raising flour

1 cup choc chips

1. Preheat compact oven to 180°C using the bake setting. Place wire racks on the middle shelf in sunken position for the BT5300 and on the lower shelf in the sunken position for the BT4400. Line a tray with baking paper.
2. Beat butter, sugars and vanilla with an electric mixer until light and creamy.
3. Add egg and mix and well combined. Add flour and mix well.
4. Fold through chocolate chips. Roll tablespoon amounts into balls and place onto trays; press lightly with the back of a fork. Ensure that the cookies are well spaced to allow for spreading.
5. Bake in oven for about 10 minutes or until golden. Do not overcook. Transfer cookies to wire racks to cool; repeat with remaining cookie dough.

Chocolate Chunk Muffins

Makes 6

1 cup self raising flour

¼ cup plain flour

¼ cup cocoa powder

½ cup chocolate chips

½ cup firmly packed brown sugar

1 egg, lightly beaten

¾ cup milk

½ cup vegetable oil

1. Preheat compact oven to 180°C using the bake setting. Place wire rack on the middle shelf in the sunken position for the BT5300 and on the lower shelf in the sunken position for the BT4400. Grease a six hole, ⅓ cup capacity muffin tray.
2. Combine all ingredients in a large bowl until just mixed. Divide mix into muffin holes.
3. Bake in oven for about 18 minutes or until cooked when tested. Cool on a wire rack.

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